



Food Safety Games Question Bank

Motivated, Educated, and **Engaged**



To promote a strong, positive food safety culture throughout your organization, all employees—from frontline to senior leaders—must be motivated, educated, and engaged. Games can help address the **engaged** portion by enhancing or supplementing existing formal training.

The following questions can be used for games in an in-person game session, online platform, or learning management system to reinforce food safety and food safety culture concepts.

Question	Answer
HACCP	
The purpose of a HACCP system is to... a. Speed up food production b. Reduce mistakes c. Promote healthy habits d. Identify and prevent hazards	d. Identify and prevent hazards
True or False: The 3 primary categories of food safety hazards are: biological, physical, chemical. a. True b. False	a. True
Your facility's GMPs and sanitation program are... a. Prerequisite programs b. Food safety hazards c. Biological hazards d. Waste prevention	a. Prerequisite programs

Question	Answer
<p>What would be an example of a critical control point?</p> <ul style="list-style-type: none"> a. Heating food to a certain temperature b. Taste-testing c. Product packaging d. Speaking with your supervisor 	<p>a. Heating food to a certain temperature</p>
<p>While monitoring CCPs, you might observe a potential hazard. What should you do?</p> <ul style="list-style-type: none"> a. Confirm that it's a hazard b. Notify a supervisor c. Nothing d. Monitor the situation 	<p>b. Notify a supervisor</p>
<p>You can help support your facility's HACCP plan by...</p> <ul style="list-style-type: none"> a. Ignoring problems b. Talking to your family c. Making up your schedule d. Following your facility policies and procedures 	<p>d. Following your facility policies and procedures</p>
<p>What is the first step of the seven principle steps of HACCP?</p> <ul style="list-style-type: none"> a. Conduct a hazard analysis b. Monitor the critical control points c. Take corrective action when a critical control point is out of control d. Set critical limits for each of the critical control points 	<p>a. Conduct a hazard analysis</p>
<p>CLEANING AND SANITIZING</p>	
<p>"I don't understand why we need to sanitize something if it's already been cleaned." What should you say to this person?</p> <ul style="list-style-type: none"> a. So we don't miss anything b. It reduces bacteria c. It's company policy d. Stays clean longer 	<p>b. It reduces bacteria</p>

Question	Answer
<p>“I like to do a high-pressure pre-rinse just to make sure all those little bits get knocked loose.” What should you say to this person?</p> <ul style="list-style-type: none"> a. That’s a waste of time b. Work from top to bottom c. Try not to waste water d. That can spread bacteria 	<p>d. That can spread bacteria</p>
<p>All kitchen equipment MUST be:</p> <ul style="list-style-type: none"> a. Moveable b. Waterproof c. Sanitized daily d. Durable 	<p>c. Sanitized daily</p>
<p>What is the term for the process of reducing microorganisms to a safe level?</p> <ul style="list-style-type: none"> a. Chemical cleaning b. Thermal scrubbing c. Physical cleaning d. Sanitizing 	<p>d. Sanitizing</p>
<p>For sanitation in a pan washer, the surface temperature of items should reach:</p> <ul style="list-style-type: none"> a. 185 deg F (85 deg C) b. 160 deg F (71.1 deg C) c. 121 deg F (49.4 deg C) d. 98.6 deg F (37 deg C) 	<p>b. 160 deg F (71.1 deg C)</p>
<p>What resource would you check for information about the hazards of a specific chemical and directions for use?</p> <ul style="list-style-type: none"> a. The OSHA log book b. The FDA Food Code c. The HAZCOM plan d. The SDS 	<p>d. The SDS</p>
<p>What is the first step in cleaning a wet facility?</p> <ul style="list-style-type: none"> a. Pre-rinse equipment b. Remove large debris c. Foam and scrub d. Clean drains 	<p>b. Remove large debris</p>

Question	Answer
<p>“Ugh, do you smell that? We already cleaned the equipment, but something there still stinks.”</p> <p>What should this person do?</p> <ul style="list-style-type: none"> a. Break down equipment b. Spray with water c. Clean the surface d. Monitor the smell 	<ul style="list-style-type: none"> a. Break down equipment
GMPs	
<p>Why is handwashing required for food workers?</p> <ul style="list-style-type: none"> a. Touching food makes hands dirty b. They can’t wear gloves c. Clean hands are healthier d. Prevents bacteria from spreading 	<ul style="list-style-type: none"> d. Prevents bacteria from spreading
<p>When do you need to wash your hands?</p> <ul style="list-style-type: none"> a. Before putting on gloves b. After touching surfaces c. After touching your body or face d. All of these 	<ul style="list-style-type: none"> d. All of these
<p>Which of the following is a proper hand-washing practice?</p> <ul style="list-style-type: none"> a. Let your hands air-dry b. Rub soapy hands for 10 seconds c. Wash in a clean sink d. Rinsing soap off is not important 	<ul style="list-style-type: none"> c. Wash in a clean sink
<p>Which of the following are reportable symptoms? (select all that apply)</p> <ul style="list-style-type: none"> a. Fatigue b. Diarrhea c. Vomiting d. Jaundice 	<ul style="list-style-type: none"> b. Diarrhea c. Vomiting d. Jaundice

Question	Answer
<p>How long should you scrub your hands?</p> <ul style="list-style-type: none"> a. 20 seconds b. 1 minute c. A few seconds d. A few minutes 	<p>a. 20 seconds</p>
<p>What should you do if you are feeling sick?</p> <ul style="list-style-type: none"> a. Stay home from work b. Pretend you're all right c. Take some medicine d. Switch tasks 	<p>a. Stay home from work</p>
<p>One way to practice good personal hygiene at work is to...</p> <ul style="list-style-type: none"> a. Keep your hair cut short b. Chew gum at work c. Put your cell phone in your pocket d. Wear a hairnet 	<p>d. Wear a hairnet</p>
<p>What is the last thing you should do before putting on sanitary gloves?</p> <ul style="list-style-type: none"> a. Wash and dry your hands b. Remove any bandages c. Change your smock d. Remove your jewelry 	<p>a. Wash and dry your hands</p>
<p>Which of these is a good reason to change your sanitary gloves?</p> <ul style="list-style-type: none"> a. After handling a non-food item b. When your hands are cold c. When they don't match d. When you touch the same product 	<p>a. After handling a non-food item</p>
<p>True or False: If you see something wrong, tell your supervisor immediately.</p> <ul style="list-style-type: none"> a. True b. False 	<p>a. True</p>

Question	Answer
<p>True or False: If an employee has a sore throat with fever, they can still work as long as they are restricted from all food contact.</p>	<p>True</p>
<p>Which disease is NOT required for a food establishment to report to a regulatory authority?</p> <p>a. Hepatitis A b. HIV c. Salmonella d. Norovirus</p>	<p>b. HIV</p>
<p>What steps must we take to prevent intentional contamination? (select all that apply)</p> <p>a. Always wash hands before handling food b. Never allow anyone but on-duty employees in the food prep areas c. Always be vigilant around the common areas of food vulnerability d. Verify identification of anyone claiming to be an inspector or regulator</p>	<p>b. Never allow anyone but on-duty employees in the food prep areas c. Always be vigilant around the common areas of food vulnerability d. Verify identification of anyone claiming to be an inspector or regulator</p>
<p>The Person-In-Charge is responsible for which of the following: (select all that apply)</p> <p>a. Making sure employees wash their hands b. Working with poisonous pesticides c. Making sure employees follow Standard Operating Procedures d. Ensuring adequate employee training is completed</p>	<p>a. Making sure employees wash their hands c. Making sure employees follow Standard Operating Procedures d. Ensuring adequate employee training is completed</p>
<p>What steps must we take to prevent fish poisoning? (select all that apply)</p> <p>a. Purchase fish only from reputable suppliers b. Only sell tuna, salmon, and sardines; more exotic fish are suspect c. Do spot checks to ensure all bones are removed d. Never accept deliveries that show signs of re-freezing</p>	<p>a. Purchase fish only from reputable suppliers d. Never accept deliveries that show signs of re-freezing</p>

Question	Answer
PESTS	
<p>What are Pest Control Operators specially trained to do? (select all that apply)</p> <ul style="list-style-type: none"> a. Liaise with customers b. Work with poisonous pesticides c. Identify pest issues d. Provide advice on pest prevention 	<ul style="list-style-type: none"> b. Work with poisonous pesticides c. Identify pest issues d. Provide advice on pest prevention
<p>Which of these are evidence of pests? (select all that apply)</p> <ul style="list-style-type: none"> a. Feathers b. Droppings c. Traps d. Larvae 	<ul style="list-style-type: none"> a. Feathers b. Droppings d. Larvae
<p>Which two practices does a successful Integrated Pest Management (IPM) program balance?</p> <ul style="list-style-type: none"> a. Exclusion and Removal b. Destruction of nearby habitat and Elimination c. Elimination and Relocation d. Prevention and Control 	<ul style="list-style-type: none"> d. Prevention and Control
REGULATORS (U.S.)	
<p>Which of these is the federal government's "best advice" to minimize the incidence of foodborne illness?</p> <ul style="list-style-type: none"> a. USDA Food and Safety Regulations b. EPA Food Policies c. CDC Criteria on Food d. FDA Food Code 	<ul style="list-style-type: none"> d. FDA Food Code
<p>The FDA issued final guidance on action levels for arsenic in apple juice: arsenic is what type of food safety hazard?</p>	<p>Chemical</p>

Question	Answer
ALLERGENS	
<p>According to the USDA, what was the top reason for product recalls in 2022?</p>	<p>Mislabeled allergens</p>
<p>In a worst-case scenario, an allergic reaction to food can cause...</p> <ul style="list-style-type: none"> a. Swelling of the face b. Fever and vomiting c. Short-term paralysis d. Loss of life 	<p>d. Loss of life</p>
<p>Which of the following employee actions is most likely to create a risk of cross-contact?</p> <ul style="list-style-type: none"> a. Using dedicated tools b. Using the same scoop c. Washing hands d. Cooking with allergens 	<p>b. Using the same scoop</p>
<p>What should you do if you suspect cross-contact has occurred?</p> <ul style="list-style-type: none"> a. Speed up food production b. Reduce bacterial contamination c. Raise public awareness d. Tell a supervisor 	<p>d. Tell a supervisor</p>
<p>To best prevent cross-contact, shipments should be inspected...</p> <ul style="list-style-type: none"> a. As soon as they arrive b. Only when from a new supplier c. After they are unloaded d. Only if a problem is suspected 	<p>a. As soon as they arrive</p>
<p>If a box and product don't match, you should...</p> <ul style="list-style-type: none"> a. Stop the line/stop food production and tell a supervisor b. Make a note for QA c. Set it aside and keep working d. Ignore it 	<p>a. Stop the line/stop food production and tell a supervisor</p>

Question	Answer
PATHOGENS AND OTHER HAZARDS	
<p>What hardy, gram-positive pathogen is salt tolerant and can survive and grow at temperatures below 1 degree Celsius (it can be found in inadequately pasteurized milk, cheeses, raw vegetables, and raw meat)?</p>	<p><i>Listeria monocytogenes</i></p>
<p>“I saw some bits of plastic (or other foreign material) on the line/in the food but I’m not sure what to do about it.” What should the worker do about it?</p> <ul style="list-style-type: none"> a. Take notes b. Ignore it c. Stop the line and alert a supervisor d. Tell the next person 	<p>c. Stop the line and alert a supervisor</p>
<p>What is an identifying feature of Hepatitis A?</p> <ul style="list-style-type: none"> a. Common symptoms include jaundice, general fatigue b. Produces spores which can survive freezing and cooking c. Is commonly found in the soil and products that come from the soil d. Is associated with improperly canned foods 	<p>a. Common symptoms include jaundice, general fatigue</p>
<p>What is an identifying feature of yeast?</p> <ul style="list-style-type: none"> a. Is a parasite b. Produces spores which can survive freezing and cooking c. Needs oxygen to grow, can appear pink, slimy, or bubbly d. Found in undercooked meat and unpasteurized juice 	<p>c. Needs oxygen to grow, can appear pink, slimy, or bubbly</p>
<p>What is an identifying feature of <i>Staphylococcus aureus</i>?</p> <ul style="list-style-type: none"> a. Can grow without oxygen b. Found on skin, in cuts, on hair c. Is a parasite d. Is a fungus 	<p>b. Found on skin, in cuts, on hair</p>

Question	Answer
HEATING, CHILLING, AND STORAGE	
<p>Match the following food items with the minimum temperature:</p> <p>a. Vegetables b. Poultry c. Ground beef d. Meat & fish</p> <p>i. 135 deg F (57.2 deg C) ii. 145 deg F (62.8 deg C) iii. 155 deg F (68.3 deg C) iv. 165 deg F (73.9 deg C)</p>	<p>a. Vegetables --> i. 135 deg F (57.2 deg C) b. Poultry --> iv. 165 deg F (73.9 deg C) c. Ground beef --> iii. 155 deg F (68.3 deg C) d. Meat & fish --> ii. 145 deg F (62.8 deg C)</p>
<p>Which of the following is the best method for thawing food products?</p> <p>a. In refrigeration b. Under running water in the rinse compartment of the three compartment sink c. Soaking in water in a sink/tub d. At room temperature</p>	<p>a. In refrigeration</p>
<p>Reheated foods must be cooked to _____ and held at _____:</p> <p>a. 135 deg F (57.2 deg C) / 165 deg F (73.9 deg C) b. 145 deg F (62.8 deg C) / 135 deg F (57.2 deg C) c. 165 deg F (73.9 deg C) / 135 deg F (57.2 deg C) d. 155 deg F (68.3 deg C) / 145 deg F (62.8 deg C)</p>	<p>c. 165 deg F (73.9 deg C) / 135 deg F (57.2 deg C)</p>
<p>What is the Danger Zone?</p> <p>a. Any area on the prep floor where spillage has occurred b. Any surfaces on which food will be prepared that have not been cleaned and sanitized c. The zone where the cutting equipment is stored d. The temperatures between 41 deg F (5 deg C) and 135 deg F (57.2 deg C)</p>	<p>d. The temperatures between 41 deg F (5 deg C) and 135 deg F (57.2 deg C)</p>

Question	Answer
<p>Which of the following are good methods to avoid cross contamination? (select all that apply)</p> <ul style="list-style-type: none"> a. Separate raw and RTE foods in refrigeration b. Store RTE foods under Raw foods c. Store milk over shell eggs d. Store chicken under pork 	<ul style="list-style-type: none"> a. Separate raw and RTE foods in refrigeration c. Store milk over shell eggs d. Store chicken under pork
<p>If you are serving cold egg salad at a picnic, you should keep it on ice if it will stay out longer than...</p> <ul style="list-style-type: none"> a. 4 hours b. 1 hour c. 2 hours 	<ul style="list-style-type: none"> c. 2 hours
<p>To what temperature should you cook raw chicken?</p>	<p>165 deg F (73.9 deg C)</p>
<p>What temperature must cold food be stored at or below?</p> <ul style="list-style-type: none"> a. 40 deg F (4.4 deg C) b. 45 deg F (7.2 deg C) c. 38 deg F (3.3 deg C) d. 35 deg F (1.7 deg C) 	<ul style="list-style-type: none"> a. 40 deg F (4.4 deg C)

This question bank is a living document and may have questions added, removed, or re-worded based on user feedback.